



Montana Food and Agriculture Development Network FY 2016 Update to the Environmental Quality Council January 1, 2016 – March 31, 2016

The Food and Agriculture Development Center (FADC) Network has had a productive third quarter of FY2016. In addition to the attached 6 month report summarizing first and second quarter accomplishments, the following are highlights from the FADC Network's January through March 2016 activities. Finally, a summary of FADC On-Farm Food Safety trainings is also included in this report.

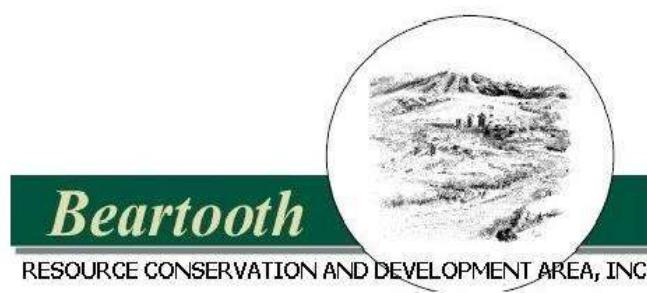


This update was submitted on June 24, 2016 by:
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The Food and Agriculture Development Center (FADC) located at the Bear Paw Development Corporation in Havre has seen an increased interest in value-added agriculture projects this spring. Highlights include:

- **The HEALTH Project with Opportunity Link** –The Bear Paw FADC has been working with Opportunity Link to develop plans for a commercial kitchen that where food entrepreneurs could rent out space and equipment, offer cooking classes to low-income individuals, and hold commercial food preparation, culinary arts, and sanitation procedures training for those interested in careers in the food industry.
- **Vilicus Farms Radar Base Project** - The radar base north of Havre is up for sale and Vilicus Farms is interested in partnering with another entity/agency to purchase it. The Bear Paw FADC is helping Vilicus Farms envision economic development opportunities this space could provide for the Hi-Line, including a possible commercial kitchen spaces, meeting areas, and on-site housing for farm apprentices.
- **Stricks AG, LLC Business Expansion** - Jill and Tyler Streit of Stricks AG in Chester contacted Bear Paw FADC to discuss funding opportunities to aid in purchasing pulse processing and bagging equipment. Bear Paw FADC is working with Stricks Ag on a USDA Value Added Producer Grant application to purchase equipment and market their new services.



The Beartooth RC&D Food and Agriculture Development Center in Joliet has consulted with numerous businesses during the third quarter, ranging from quinoa producers to aquaponics operations and from compost companies to food hub development organizations. The Beartooth FADC has been working with a number of young and beginning farmers as well. Highlights include:

- **Colt James Signature Beef** - Colter DeVries of Roberts, MT is a young cattle producer that has been exploring direct marketing his beef to consumers, retail outlets and restaurants.
- **Blain Farms** - Scott Blain of Joliet, MT is a young agricultural producer that has been planting pulse crops and is interested in developing a facility to clean and bag pulses to sell locally.
- **Little Big Horn FFA** – The Beartooth FADC helped the Lodge Grass High School FFA chapter win a \$50,000 Growth Through Agriculture grant to support their Beef Scholarship Program. They are also working on a livestock entrepreneurship curriculum to run through their FFA chapter. Below is a link to Northern Ag Network coverage of this project:



<http://www.northernag.net/AGNews/AgNewsStories/TabId/657/ArtMID/2927/ArticleID/6417/Little-Big-Horn-FFA-Investing-in-its-Members.aspx>



The Food and Agriculture Development Center located in Butte at Headwaters RC&D took the lead in organizing food safety trainings across the state during the third quarter. These trainings are funded by various state and federal grants through FY 2017. A report on the FADC Network sponsored On Farm Food Safety trainings is attached to this report. The Headwaters FADC continued to lead the Network's social media efforts, and also worked with a number of clients, including:

- **Sheridan Brewery** - Amanda Wolke of Sheridan is setting up a one Barrel (1 bbl.) test system this summer to test recipes and capacity, with plans to expand to a larger system in the next year, with the help of the Headwaters FADC.
- **Beginning Farmer Class Participants** – Headwaters FADC staff taught sections of the Community Food and Agriculture Coalition's Beginner Farmer curriculum through two MSU Extension courses held in Fairmont and Bozeman.
- **Phillipsburg Brewery** – This Headwaters FADC client has been expanding its operations and has received statewide press for their efforts, including a visit from Governor Bullock and his staff. Article describing the expansion: http://mtstandard.com/business/microbrew-business-expands-in-phillipsburg/article_b00a5e5e-039d-582a-99e9-170f6f65c8e1.html



The Food and Agriculture Development Center housed in the Mission Mountain Food Enterprise Center (MMFEC) in Ronan continued to support Montana food manufacturers by renting space and equipment to 16 different food companies for a total of 353 hours of facility usage. The Western Montana Growers Cooperative processed 10,040 pounds of produce this quarter, which was sold to grocery stores, hospitals, and schools across Western Montana. Other MMFEC FADC highlights include:

- **Clark Fork Charcuterie** – Stephen Hodgdon of Missoula worked with the MMFEC FADC to develop his HACCP food safety plan and assess how to address USDA regulations that will affect the processing of his specialty meat product.
- **Stellar Formulas** – Allen Freeman of Bozeman launched a new whey product this year and its first batch was produced at the MMFEC in March 2016. The MMFEC FADC has provided packaging and label design consultation and helped Stellar Formulas receive its manufacturing license and complete sanitation training.
- **The Silk Road** – The popular Missoula restaurant is closing in October so that they can focus on selling their spice blends that are processed at MMFEC. They plan to ramp up production to meet national distribution levels. http://missoulian.com/news/local/silk-road-restaurant-to-close-in-october-so-owners-can/article_26a098bb-3d69-56bb-9121-d0608369a834.html

Summary Report and Evaluation
2016 On-Farm Food Safety GAP Training and Plan-Writing Workshops
Organized and Funded by the Food & Agriculture Development Center Network
Trainers: Jonda Crosby and Nancy Matheson

**Three On-Farm Food Safety GAP Plan Workshops were held February 11-26, 2016,
in Bozeman, Ronan and Great Falls, Montana.**

A Pre-Course evaluation measured the base-line knowledge/experience of participants.

A Post-Course evaluation measured the knowledge participants gained and confidence needed to complete a food safety GAP plan for their farm.

Who Participated in the Course?

- 50 participants took the course.
- 39 of the participants were full-time farmers.
- Educators included: Montana State University Extension & Experiment Station staff; Flathead Valley Community College—Sustainable Ag Farm Manager & Faculty; Hutterite colony participants included both farmers and educators, and there were three Montana Department of Ag Educator/Resource/Regulator attendees.
- 1 participant worked for a food bank that accepts donations of fresh fruit and vegetables.
- 2 participants were Farm-To-School garden managers.
- 8 farmer participants were Garden Managers from Hutterite colonies.
- 5 participants were buyers of fresh fruits and vegetables.

Key Evaluation Results: A summary of all three On-Farm Food Safety Trainings in Montana.

- Participants on average claimed a 40% increase in level of knowledge in the post training evaluation.
- In the post-training evaluation, 85% of participants ranked themselves as confident in their capacity to complete their On-Farm Food Safety Plan.
- 85% of the participants responded that the trainers answered their questions completely.
- The workshop participants ranked the usefulness of the training materials at 9.5 out of 10 in the post-course evaluation.

Suggestions for Further Training:

- Training desired in the Billings, Bitterroot, Helena, Eastern Montana areas.
- Requested on-farm food safety training on a farm – not just the plan writing part in the classroom – but the implementation end of food safety to see how others are doing it and addressing issues they identified.



**Montana Food and Agriculture Development Network
FY 2016 Six Month Report to the Environmental Quality Council
July 1, 2015 – December 31, 2015**

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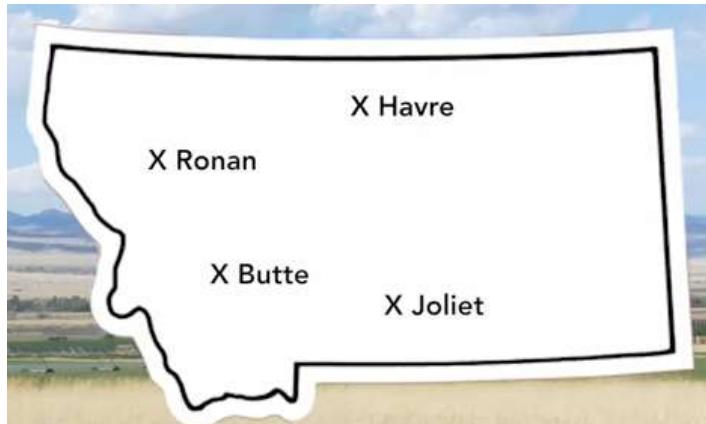
This report was submitted by:

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February 22, 2016

BACKGROUND

The Montana Food and Agriculture Development Center (FADC) program, authorized by the 2009 Montana Legislature, is a network of four centers across the state. The Montana Food and Agriculture Development Network (FADC Network) helps Montanans innovate and grow businesses that produce and commercialize food, agricultural, and renewable energy products and processes – creating wealth and jobs in our communities and on our farms and ranches.

The state's four Food and Agriculture Development Centers are located at:



Bear Paw Development Corporation, based in Havre

Beartooth Resource Conservation & Development (RC&D), based in Joliet

Headwaters Resource Conservation & Development (RC&D), based in Butte

Mission Mountain Food Enterprise Center housed at Lake County Community Development Corporation (LCCDC), based in Ronan

These centers, operating as a statewide network, deliver the following services to clients:

- Business planning and development
- Financial analysis
- Food business licensing
- Product development, testing, analysis, labeling
- Pricing and cost analysis
- Market research and analysis
- Business capitalization assistance
- Regulatory compliance training and implementation
- Food processing equipment usage
- Education on industry dynamics and technologies
- Development of business cooperatives
- Industry-specific market analysis
- Business networking

HIGHLIGHTS OF PROGRAM ACTIVITIES

	FY 2016 Q1 & Q2
Businesses Assisted	89
New Clients	12
Jobs Created/Retained	20
Counties Served	28*
New Products	7
Business Consulting Sessions	178
Consulting Hours	290
Hours clients used MMFEC facilities	707.25
Clients using MMFEC facility for freezer, cooler, and dry storage warehousing	18

* This number reflects the county the client is physically located in. Many clients provide services regionally or statewide (e.g., the Farm to School Network serves all 56 Montana Counties; Western Montana Grower's Cooperative and Montana Fish Company distribute food products to many Montana counties.)

Funds Leveraged	
Public Grants	\$189,536
Public Loans	\$11,500
Private Investments	\$588,500
Total	\$789,536

New Client Highlights

Triple Dog Brewing Company – Havre
 Montana Sues Baking – Billings
 White Deer Ranch – Fishtail
 Wholesome Foods Farm – Bridger
 Bill Weigland, Quinoa – Helena
 Ronna Klamert, Aquaponics – Laurel
 Red Rooster Spraying – Luther
 Montana Distillers Guild – Butte
 Three Forks Hops – Three Forks
 Little Red Wagon Coffee - Bozeman
 Mad Hops – Gallatin Valley
 Yellowstone Valley Citizens Group, Food HUB project – Billings
 Rick Haase, Biscuit/Pancake mix – Flathead Valley

OUTREACH AND PUBLICITY

At the beginning of fiscal year 2016, the FADC Network hired a Promotions and Event Coordinator, who is located at the Headwaters FADC. This coordinator has spent the past six months creating press releases, organizing trainings, and communicating results of the centers' activities. He has developed a social media plan to represent the FADC Network statewide through a variety of social media channels, such as Facebook, Twitter, Instagram, Pinterest, and YouTube.

The Facebook (<http://www.facebook.com/MontanaFADC/>) and YouTube (<https://www.youtube.com/channel/UCtUAV-QtP1-LRoS5hCN0Sw>) channels have been launched and are growing daily in followings and viewership.

The Headwaters FADC has created five (5) short videos that will highlight the work of the FADC Network. Each Center has a unique video as well as a collaborative video showcasing the FADC Network as a whole. The videos are now available to be shared online, creating a new resource to promote the services provided by the FADC Network.

See Appendix 1 for links to each of the videos.

Food Safety Training

The FADC Network has developed and scheduled food safety trainings that will be held this spring. *Wholesale Success, On Farm Food Safety, and Hazard Analysis Critical Control Point* trainings will be offered in Great Falls, Ronan, Bozeman, and Billings.

See Appendix 2 for the spring food safety training schedule.

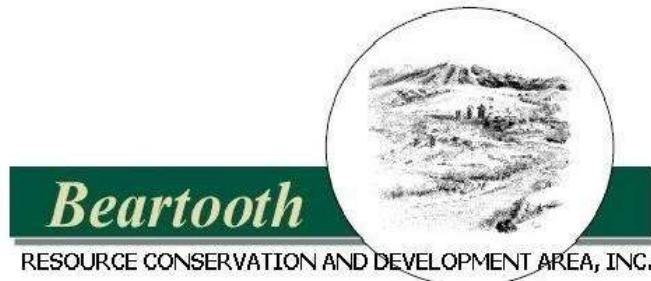
Networking

During the past six months, the Network held monthly conference calls to communicate successes and challenges, monitor and address market trends as they became apparent, utilize each other's strengths and share expertise to better serve client needs.

FY 2016 Q1 & Q2 FOOD AND AGRICULTURE DEVELOPMENT CENTERS FINANCIAL REPORT

Description	Contract Amount 2 Yr Pd	FY16 Actuals thru 16 Feb	Balance Remaining
BEARTOOTH FADC	\$130,014.00	\$30,978.60	\$99,035.40
HEADWATERS FADC	\$152,500.00	\$41,544.00	\$110,956.00
MISSION MOUNTAIN FOOD ENTERPRISE CENTER	\$186,726.00	\$46,986.29	\$139,739.71
BEAR PAW FADC	\$110,641.00	\$21,062.08	\$89,578.92
Center Sub Total	\$579,881.00	\$140,570.97	\$439,310.03
Network Operations	\$20,119.00	\$3,325.49	\$16,793.51
Grand Total	\$600,000.00	\$143,896.46	\$456,103.54

CENTER ACTIVITIES



Beartooth Food and Agriculture Development Center

Joel Bertolino, Beartooth FADC Director, provided business consultations to thirteen (13) clients during this reporting period, including C&K Meats (Forsyth), North 40 Ag (Huntley), and Lodge Grass Vocational Agricultural Teacher, Ty Neal. Joel helped Mr. Neal write a Growth Through Agriculture (GTA) grant to purchase equipment for a livestock entrepreneurship curriculum run by his FFA chapter. The livestock will be purchased by freshmen and sophomores, who could then breed them, sell the steer calves, keep the heifer calves and place their earnings in a bank account until they graduate. The idea is to reach the "town kids" who have never had the opportunity to own their own livestock and assist them with purchasing, raising, breeding, and selling livestock within the state of Montana. This project will expand Montana Agriculture by having students manage leases on land that has been dormant. By fixing the fences and running cattle, this project will develop potential future farmers and ranchers for Montana.

In addition to the FFA project in Lodge Grass, Joel helped C&K Meats successfully apply for a GTA grant. C&K Meats was awarded \$50,000 to assist with expansion costs and purchase of new meat processing equipment. Deliverables for two USDA RBEG grants were also completed, both for the Rocky Fork Food Hub and Becky's Berries. Utilizing Joel's renewable energy expertise, Beartooth FADC staff made a site visit to the Everpower Mud Springs Wind development in Carbon County to determine what developments have been made on this project since June 2015. As of December 2015, Everpower officials are developing wildlife mitigation plans and working with the State and Federal Fish and Wildlife to gain approval for the project.



Headwaters Food and Agriculture Development Center

This was a particularly successful reporting period for Joe Willauer, Headwaters FADC Director, and his team. Fifty-seven (57) business consultations were conducted with forty-four (44) active clients. Of Headwaters clients who applied for Growth Through Agriculture (GTA) grant funding, Gluten Free Prairie was awarded an \$11,500 loan to purchase a cookie press that will cut down their production time by 70%, and Dry Hills Distillery was awarded a \$48,000 grant to purchase distillation equipment to launch a potato based vodka company that will utilize Montana grown potatoes. Dry Hills Distilling will begin production in the spring of 2016.

Headwaters Food and Agriculture Development Center (Continued)

To increase the visibility and awareness of the FADC Network, Joe oversaw the creation and completion of five (5) videos that highlight each FADC throughout the network and a comprehensive video for the network as a whole. The release of these videos throughout the spring of 2016 is the beginning a strong marketing effort on behalf of the FADC Network to increase its statewide presence.

See Appendix 1 for links to each of the videos.

The Headwaters FADC also developed a Specialty Crop Block Grant (SCBG) training schedule for Q3 of FY16. Headwaters worked collaboratively with the Mission Mountain Food Enterprise Center, Jonda Crosby of the Independent Organic Inspectors Association, the Montana Manufacturing and Extension Center, and the other Network centers to deliver Wholesale Success, On Farm Food Safety, and Hazard Analysis Critical Control Point trainings in Billings, Bozeman, Great Falls, and Ronan.

See Appendix 2 for the spring food safety training schedule.



Mission Mountain Food Enterprise Center

Jan Tusick, FADC Director for the Mission Mountain Food Enterprise Center (MMFEC), along with her colleagues Shay Farmer and Yvette Rodriguez conducted eighty-two (82) business consultations with thirty-eight (38) active clients during this reporting period. A number of clients successfully attained Growth Through Agriculture (GTA) grant funding for projects throughout Western Montana. The Montana Poultry Growers Cooperative raised \$30,000 in investments to support poultry cultivation and processing in the Bitterroot Valley. In collaboration with the cooperative, MMFEC clients Homestead Organics and Living River Farms each received GTA grants, \$34,500 and \$23,000 respectively, to build an integrated state inspected poultry and commercial food processing facility and also purchase equipment for brooding and raising poultry in Western Montana. The Flathead Cherry Growers Association was awarded a \$50,000 grant, which leverages a \$50,000 bank loan, to partner with Tabletree LLC to develop a processing facility neat Bigfork for cherry and fruit juice products using cherry culls.

This reporting period was a fruitful one for new products developed by MMFEC clients. The Mustard Seed company has developed two (2) new products, Western Montana Growers Cooperative (WMGC) has three (3) new products, and Blue Moon Herbs has two (2) new products. Uncle Bill's Sausage Company has increased its distribution area to include Bayern Brewery in Missoula. Other important milestones include eleven (11) clients receiving or renewing their Manufacturing License and two businesses experiencing increased sales: Uncle Bill's Sausage Company has increased sales by \$30,000 and Triple Divide Organic Seed Cooperative had \$10,128.52 in sales last year, and increase of over 20% from the previous year.

Mission Mountain Food Enterprise Center (Continued)

MMFEC's Farm to Institution program keeps growing with each passing quarter. MMFEC has signed an MOU with Kalispell Regional Medical Center for to provide year round local produce and is working with St. Patrick's Hospital in Missoula, St. Joe's Hospital of Polson, and St. Luke's Hospital of Ronan on similar opportunities. In MMFEC's commercial kitchen, the WMGC has processed 26,692 lbs. of produce and sold \$97,526 worth of products to institutions across Western Montana. Twelve hundred (1200) pounds of Montana Beef-Lentil Crumble is being produced every other month, and one thousand five hundred and thirty (1530) pounds of Montana Lentil Burgers are produced each quarter. Just this past quarter, the Polson Food Bank began offering the Montana Lentil burger to its clients.



Bear Paw Food and Agriculture Development Center

During this reporting period, Tiffany Melby of the Bear Paw FADC conducted twelve (12) business consultations with clients such as Triple Dog Brewing Company, Brookside Woolen Mill, Montana Horizons Food Co., and Bear Paw Meats.

Tiffany worked with Bear Paw Meats in Chinook to complete USDA Value Added Producer Grant (VAPG) and Growth Through Agriculture (GTA) grant applications to expand their business. Funds were requested to purchase one hundred (100) head of feeder calves and build a new smoke shop in order to provide meat products to stock two new retail stores in Helena and Billings, which would double their current operations.

APPENDIX 1

FADC Network Promotion Videos



[Food and Agriculture Development Center Network](#)



[Bear Paw Food and Agriculture Development Center](#)



[Beartooth Food and Agriculture Development Center](#)



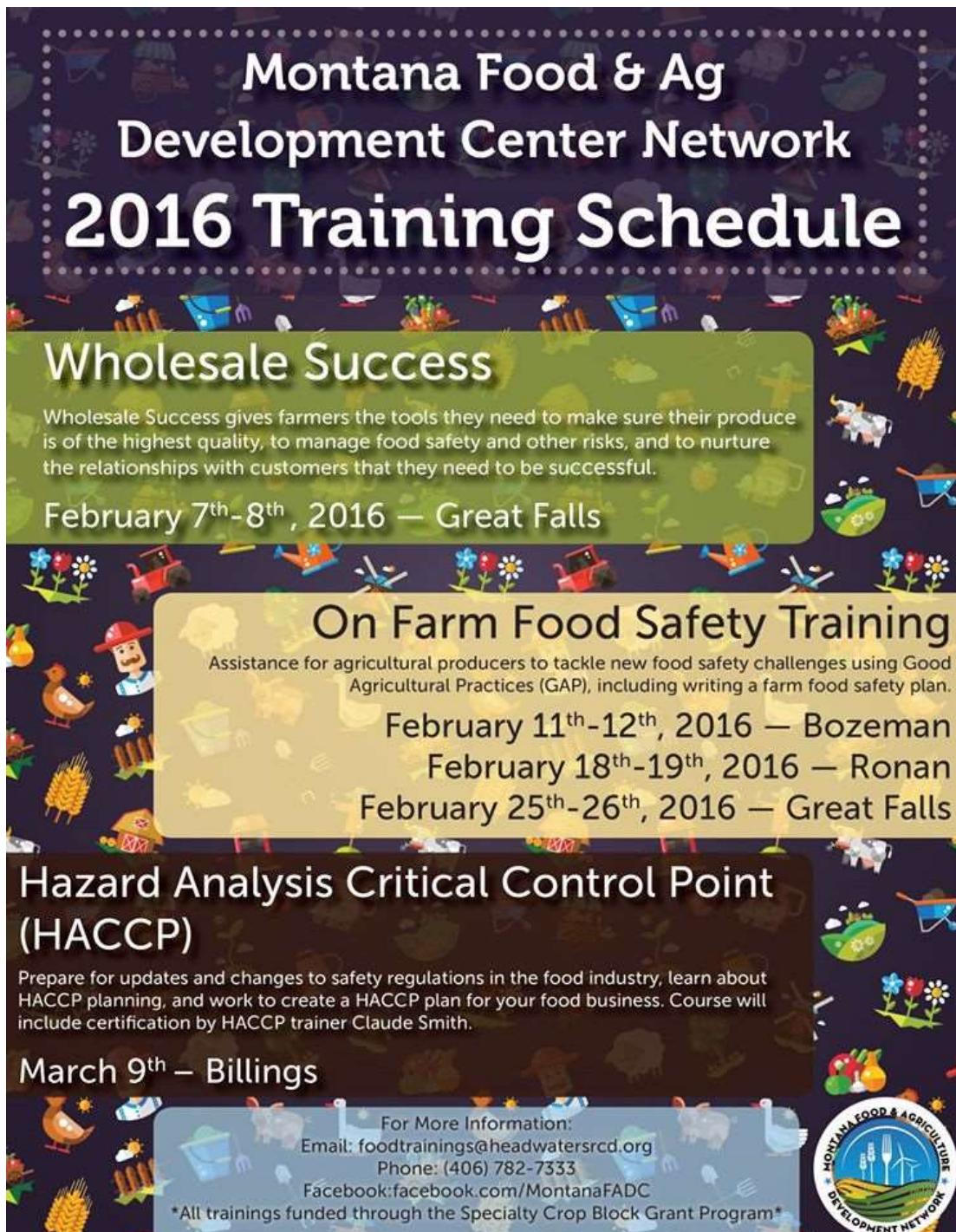
[Headwaters Food and Agriculture Development Center](#)



[Mission Mountain Food Enterprise Center](#)

APPENDIX 2

Food Safety Trainings for Spring 2016



**Montana Food & Ag
Development Center Network
2016 Training Schedule**

Wholesale Success

Wholesale Success gives farmers the tools they need to make sure their produce is of the highest quality, to manage food safety and other risks, and to nurture the relationships with customers that they need to be successful.

February 7th-8th, 2016 – Great Falls

On Farm Food Safety Training

Assistance for agricultural producers to tackle new food safety challenges using Good Agricultural Practices (GAP), including writing a farm food safety plan.

February 11th-12th, 2016 – Bozeman
February 18th-19th, 2016 – Ronan
February 25th-26th, 2016 – Great Falls

Hazard Analysis Critical Control Point (HACCP)

Prepare for updates and changes to safety regulations in the food industry, learn about HACCP planning, and work to create a HACCP plan for your food business. Course will include certification by HACCP trainer Claude Smith.

March 9th – Billings

For More Information:
Email: foodtrainings@headwatersrcd.org
Phone: (406) 782-7333
Facebook: facebook.com/MontanaFADC

All trainings funded through the Specialty Crop Block Grant Program

**MONTANA FOOD & AGRICULTURE
DEVELOPMENT NETWORK**